

## § 186.1771

with a slight tallow-like odor. Commercially, sodium oleate is made by mixing and heating flaked sodium hydroxide and oleic acid.

(b) In accordance with § 186.1(b)(1), the ingredient is used as a constituent of paper and paperboard for food packaging and as a component of lubricants with incidental food contact in accordance with § 178.3570 of this chapter, with no limitation other than current good manufacturing practice.

(c) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[51 FR 39372, Oct. 28, 1986]

## § 186.1771 Sodium palmitate.

(a) Sodium palmitate ( $C_{16}H_{31}O_2Na$ , CAS Reg. No. 408-35-5) is the sodium salt of palmitic acid (hexadecanoic acid). It exists as a white to yellow powder. Commercially, sodium palmitate is made by mixing and heating flaked sodium hydroxide and palmitic acid.

(b) In accordance with § 186.1(b)(1), the ingredient is used as a constituent of paper and paperboard for food packaging with no limitation other than current good manufacturing practice.

(c) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[51 FR 39372, Oct. 28, 1986]

## § 186.1797 Sodium sulfate.

(a) Sodium sulfate ( $Na_2SO_4$ , CAS Reg. No. 7757-82-6), also known as Glauber's salt, occurs naturally and exists as colorless crystals or as a fine, white crystalline powder. It is prepared by the neutralization of sulfuric acid with sodium hydroxide.

(b) The ingredient is used as a constituent of paper and paperboard used for food packaging, and cotton and cotton fabric used for dry food packaging.

(c) The ingredient is used at levels not to exceed good manufacturing practice in accordance with § 186.1(b)(1).

(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[45 FR 6086, Jan. 25, 1980]

## 21 CFR Ch. I (4-1-04 Edition)

## § 186.1839 Sorbose.

(a) Sorbose (L-sorbose, sorbinose) ( $C_6H_{12}O_6$ , CAS Reg. No. 87-79-6) is an orthorhombic, bisphenoidal crystalline ketohexose. It was originally identified in the juice of mature berries from the mountain ash (*Sorbus aucuparia*) where it occurs as the result of microbial oxidation of sorbitol. It also occurs naturally in other plants. Sorbose can be synthesized by the catalytic hydrogenation of glucose to D-sorbitol. The resulting sorbitol can be oxidized by *Acetobacter xylinum* or by *Acetobacter suboxydans*.

(b) The ingredient is used or intended for indirect food use as a constituent of cotton, cotton fabrics, paper, and paperboard in contact with dry food.

(c) The ingredient migrates to food at levels not to exceed good manufacturing practice.

(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[43 FR 11698, Mar. 21, 1978, as amended at 48 FR 48457, Oct. 19, 1983]

## PART 189—SUBSTANCES PROHIBITED FROM USE IN HUMAN FOOD

### Subpart A—General Provisions

#### Sec.

189.1 Substances prohibited from use in human food.

### Subpart B—Substances Generally Prohibited From Direct Addition or Use as Human Food

- 189.110 Calamus and its derivatives.
- 189.113 Cinnamyl anthranilate.
- 189.120 Cobaltous salts and its derivatives.
- 189.130 Coumarin.
- 189.135 Cyclamate and its derivatives.
- 189.140 Diethylpyrocarbonate (DEPC).
- 189.145 Dulcin.
- 189.155 Monochloroacetic acid.
- 189.165 Nordihydroguaiaretic acid (NDGA).
- 189.175 P-4000.
- 189.180 Safrole.
- 189.190 Thiourea.

## Food and Drug Administration, HHS

## § 189.113

189.191 Chlorofluorocarbon propellants.

### Subpart C—Substances Prohibited From Indirect Addition to Human Food Through Food-Contact Surfaces

189.220 Flectol H.

189.240 Lead solders.

189.250 Mercaptoimidazoline and 2-mercaptoimidazoline.

189.280 4,4'-Methylenebis (2-chloroaniline).

189.300 Hydrogenated 4,4'-isopropylidene-diphenolphosphite ester resins.

189.301 Tin-coated lead foil capsules for wine bottles.

AUTHORITY: 21 U.S.C. 321, 342, 348, 371.

SOURCE: 42 FR 14659, Mar. 15, 1977, unless otherwise noted.

EDITORIAL NOTE: Nomenclature changes to part 189 appear at 61 FR 14482, Apr. 2, 1996, and 66 FR 56035, Nov. 6, 2001.

### Subpart A—General Provisions

#### § 189.1 Substances prohibited from use in human food.

(a) The food ingredients listed in this section have been prohibited from use in human food by the Food and Drug Administration because of a determination that they present a potential risk to the public health or have not been shown by adequate scientific data to be safe for use in human food. Use of any of these substances in violation of this section causes the food involved to be adulterated in violation of the act.

(b) This section includes only a partial list of substances prohibited from use in human food, for easy reference purposes, and is not a complete list of substances that may not lawfully be used in human food. No substance may be used in human food unless it meets all applicable requirements of the act.

(c) The Commissioner of Food and Drugs, either on his own initiative or on behalf of any interested person who has submitted a petition, may publish a proposal to establish, amend, or repeal a regulation under this section on the basis of new scientific evaluation or information. Any such petition shall include an adequate scientific basis to support the petition, pursuant to part 10 of this chapter, and will be published for comment if it contains reasonable grounds.

[42 FR 14659, Mar. 15, 1977, as amended at 54 FR 24899, June 12, 1989]

### Subpart B—Substances Generally Prohibited From Direct Addition or Use as Human Food

#### § 189.110 Calamus and its derivatives.

(a) Calamus is the dried rhizome of *Acorus calamus* L. It has been used as a flavoring compound, especially as the oil or extract.

(b) Food containing any added calamus, oil of calamus, or extract of calamus is deemed to be adulterated in violation of the act based upon an order published in the FEDERAL REGISTER of May 9, 1968 (33 FR 6967).

(c) The analytical method used for detecting oil of calamus ( $\beta$ -asarone) is in the "Journal of the Association of Official Analytical Chemists," Volume 56, (Number 5), pages 1281 to 1283, September 1973, which is incorporated by reference. Copies are available from the Association of Official Analytical Chemists International, 481 North Frederick Ave., suite 500, Gaithersburg, MD 20877-2504, also from the Division of Food and Color Additives, Center for Food Safety and Applied Nutrition (HFS-200), Food and Drug Administration, 5100 Paint Branch Pkwy., College Park, MD 20740, or available for inspection at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.

[42 FR 14659, Mar. 15, 1977, as amended at 47 FR 11855, Mar. 19, 1982; 54 FR 24899, June 12, 1989]

#### § 189.113 Cinnamyl anthranilate.

(a) The food additive cinnamyl anthranilate ( $C_{16}H_{15}NO_2$ , CAS Reg. No. 87-29-6) is the ester of cinnamyl alcohol and anthranilic acid. Cinnamyl anthranilate is a synthetic chemical that has not been identified in natural products at levels detectable by available methodology. It has been used as a flavoring agent in food.

(b) Food containing any added cinnamyl anthranilate is deemed to be adulterated in violation of the act based upon an order published in the FEDERAL REGISTER of October 23, 1985.

[50 FR 42932, Oct. 23, 1985]